

## Turkey Cooking Guide

The internal temperature of the turkey:

**155F (69C) at the thickest part of the breast.**

**175F (79C) at the thickest part of the thigh.**

A probe thermometer is the best way to make sure that you have an accurate temperature reading. Grab a brand new thermometer for 10% off with this link.

Thermoworks

Turkey Weight	Thaw Time	Cook Time
<b>4 to 6 lbs. (breast)</b>	1 to 3 days	1 ½ to 2 hours
<b>6 to 8 lbs. (breast)</b>	1 to 3 days	2 ¼ to 3 ¼ hours
<b>8 to 12 lbs.</b>	1 to 3 days	2 ¾ to 3 hours
<b>12 to 14 lbs.</b>	3 to 4 days	3 to 3 ¾ hours
<b>14 to 18 lbs.</b>	3 to 4 days	3 ¾ to 4 ¼ hours
<b>18 to 20 lbs.</b>	4 to 5 days	4 ¼ to 4 ½
<b>20 to 24 lbs.</b>	5 to 6 days	4 ½ to 5 hours